While in the Chaco the Terena also claim to have cultivated bananas and sugarcane, perhaps obtaining these plants from the Spaniards. The Terena word for banana is *panana*, which seems to indicate a rather recent date for this plant. The Terena word for sugarcane, *caiána*, also points to the recent adoption of this plant.

Other crops cultivated were pumpkins, *kame*; beans, *kareoké*; tobacco, *chaki*; and cotton, *nevoi*. Tobacco leaves, when mature, were picked, rolled so as to squeeze out the moisture, and dried. The rolling was repeated several times. Tobacco was smoked in clay pipes. Cotton, of course, was spun into yarn and used for weaving cloth.

DOMESTIC ANIMALS AND BIRDS

The Terena had medium-sized short-haired dogs. Parrots, macaws, and rheas were kept for their feathers. Horses, *kamo*, and cattle, *vaka*, were acquired in raids, the horses being used for warfare and hunting. Cows appear not to have been milked but, no doubt, augmented the meat supply. Cows and oxen were used for riding, the animal being guided by a bridle attached to a ring in the animal's nose. Saddles, *nikokoróti*, for both horses and cattle, were made from dried banana leaves by tying two cylindrical bundles together so that the bundles would rest, one on each side of the animal's backbone, no stirrups being used.

MANUFACTURES

The Terena made baskets, fans, and hats from thin strips of bamboo, "carandá," and from "piri." The thin outer layer of the wild bamboo was cut into narrow strips from which large and small baskets were made by plaiting. Large baskets were carried on the back with the aid of a tumpline. From "piri" and "carandá" fibers, hats and fans were made, the fans being used for killing mosquitoes and for maintaining small cooking fires.

The Terena also used netted bags of various sizes for carrying and storing food and other objects. The string used was made from the fibers of the *yulú* plant (probably a species of *Bromelia*). The leaves of the *yulú* were first soaked in water to soften the cells surrounding the fibers, the soft substance being later scraped away with a wooden knife. The fine fibers were then twisted into string, *ihe*, on the thigh or spun on a wooden spindle.

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alone or mixed with cooked meat or sprinkled over boiled beans and other foods. 252 [262]

From the extracted juice the Terena prepare starch. Water is added to the juice, after which it is passed through a cotton cloth that captures the larger particles. The liquid is then placed in a wooden trough and allowed to settle. Next day the water is poured off gently and the fine powder in the bottom of the trough is allowed to dry in the sun. The dry powder is admitted to be a fair quality of starch and is sold by the Terena to the shopkeepers in Taunay. [439]

Manioc meal is stored in cotton bags or large cans. On long journeys a bag of manioc meal mixed with pieces of boiled meat provides a satisfactory and easily transportable food supply. Manioc meal mixed with cane sirup is also used as a dessert among the Brazilians. Bitter manioc, then, is the mainstay of the Terena. It is easy to cultivate, as it requires very little care. 251 262

Sugarcane.—Sugarcane, the Terena say, is next in importance to manioc as a food and cash crop. The Terena cultivate three principal types of cane. The old type known as "caiana" was cultivated in the Chaco but is not used very extensively at present. Another type known as "cana do Japão" is a thick reddish cane which grows well and produces a juice with a high sugar content. The most popular type, because it is the most resistant to disease, is "cane 78." The Terena use the Portuguese word for sugarcane, "cana de açucar." 249 [262]

Sugarcane is planted in the moist lowlands near the streams. The land is prepared with a hoe, and the cuttings are set out just before the heavy rains in September or October. Two weeks after planting, the field is weeded and again a month later to give the cane plants a good start. Ten to twelve months later the cane is ready for cutting. The cane is cut with a machete and hauled to the village in oxcarts. [494]

The three principal products obtained from sugarcane are sirup, "rapadura," and raw sugar. The cane press used by the Terena is the old-type wooden press which has been used by the Brazilians for centuries. This machine consists of three large wooden cylinders, about 2 feet in diameter and about 4 feet long, set perpendicularly close together in a line on a wooden platform. To the axle of the central cylinder a long wooden 257

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times rice is also eaten in the form of thin porridge. 000

In addition to these principal crops the Terena produce small quantities of pumpkins, onions, tomatoes, red and green peppers, and garlic. 244

Among fruits, mangoes, oranges, tangerines, lemons, limes, guavas, and pineapples are important. During December and January mangoes are so plentiful in the village that not only people, but horses, cows, hogs, and chickens, eat them. Bananas and plantains also form an important year-round part of Terena diet. Among the bananas that grow well in this region are the "nanica," a small banana called "veia" and the "São Tomé." The plantain, which in Portuguese is called "banana de terra," is used boiled, fried, and dried. 245 [252]

Tobacco.—This crop is grown to some extent. When the plant matures the leaves are picked, rolled, and squeezed in a press to remove moisture, then unrolled and left to dry. This process is repeated several times. When the leaves are finally dry they are rolled into a cord about 1 inch in diameter, the cord being coiled into a compact cylindrical block about 12 inches in diameter and 12 inches high. This tobacco is sold to stores and is retailed by the meter or centimeter. The Terena use this type of tobacco for making cigarettes, dried corn husk being used for rolling. They, however, prefer cheap manufactured cigarettes to the rather heavy, home-grown tobacco. 249 [276]

Cotton.—The Terena still grow cotton, and it is the special privilege of the women to sow the seed. It is planted at the beginning of the rains. The bolls are picked and the seeds are removed by hand. Cotton is spun on a native spindle, consisting of a 2-inch whorl on a stick about a foot long. The Terena still use the traditional loom already described. 248 [462]

THE DAILY ROUND

It is customary for the Terena to arise at dawn. The first person up, whether man or woman, lights a fire at the back of the house and puts a kettle of water on the fire to boil. For awhile the fire builder may fan the fire with a plaited "abanico," or fan. While the water is heating the others get up and all wash their hands and faces either by pouring water into one hand or, more rarely, by washing in a basin. Soap is used when it is available, but towels are rarely used. 512 [372] [515]

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